



Food Safety and Inspection Service  
United States Department of Agriculture  
Washington, D.C. 20250-3700

## Export Library

Export Advisory - New labeling and documentation requirements effective October 6, 2002 are required. Although Mexico has provided assurance that Inspectors will accept some degree of non-compliance initially, exporters are urged to adopt the new requirements as soon as possible. These requirements will be amended as new or more accurate information becomes available. In the mean time, FSIS inspectors certifying the product are urged to remain flexible regarding these new labeling requirements.

Mxrev70--7/22/2003

## EXPORT REQUIREMENTS FOR MEXICO

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible Products

##### 1. Meat Products

- a. Fresh/frozen meat and meat products are eligible for export to Mexico.
- b. Mexico will accept unsalded beef stomachs for edible use (see requirements below).
- c. Mexico will accept bovine feet with skin and hair, no hoof for edible use.
- d. Mexico will accept bovine feet with hair and hooves, for industrial use only.
- e. Mexico will accept sheep heads dressed with skin on, provided they are properly labeled and bear the marks of inspection.

##### 2. Poultry and poultry products

- a. Raw poultry and poultry products (See restrictions below)
- b. Fully cooked poultry products (See DOCUMENTATION, A.10)

#### B. Ineligible products

1. Current AI restrictions - Raw poultry originating from the States of California, Texas, Maine, Virginia, Connecticut, Pennsylvania, North Carolina, and West Virginia is ineligible for export to Mexico unless destined for cooking (see DOCUMENTATION requirements). Fully cooked products remain eligible from the above States.
2. Current Newcastle disease restrictions - Raw poultry and poultry products originating or stored in the following States is ineligible for export to Mexico unless destined for cooking in Mexico:

California	Undetermined Restriction Period
Nevada	Undetermined Restriction Period
Arizona	Undetermined Restriction Period
Texas	Undetermined Restriction Period
Utah	Precautionary Restriction Requested by Mexico
Idaho	Precautionary Restriction Requested by Mexico
Oregon	Precautionary Restriction Requested by Mexico
New Mexico	Precautionary Restriction Requested by Mexico
Colorado	Precautionary Restriction Requested by Mexico

Notes:

- 1) Mexico has not restricted and fully cooked poultry products from END States, however exporters are cautioned to verify eligibility with importers.
- 2) Exporters are advised to determine the destination of the product. U.S. poultry may not enter certain Mexican states.
- 3) Entry of raw poultry product is reported to be limited to the following border crossings: Colombia, Juarez, Nogales, Laredo, and Reynosa. Poultry meat destined for the northern border region (See Notes in DOCUMENTATION), may enter through the traditional ports of entry. For the southern border region, exports must come through Puerto Morelos. Exporters are advised to work with importers in determining permitted ports of entry for their products.

## PROCESSING REQUIREMENTS

### Meat/Poultry

Unscalded beef stomachs must:

1. originate from U.S. inspected and passed carcasses, and
2. be washed and handled as regularly prepared tripe, with the exception of scalding.

## LABELING REQUIREMENTS

A. Shipping Container Labels - Bilingual labels are required both by the Mexican Tariff Schedule published in 1994 on fresh/frozen meat and poultry and was further extended to all boxed product by Article 24 of the Animal Health Law published June 12, 2002 with an effective date of October 6, 2002. The Mexican Tariff Schedule requirements do not apply to carcasses and Article 24 does not refer to carcass product. A bilingual shipping container label is now required for all boxed products with the following information indicated below:

1. For fresh/frozen meat and poultry:
  - a. Country of origin (Spanish/English)

- b. Name, establishment number, and physical location of the producing establishment (Same as the establishment number identified on the boxes).<sup>1</sup>
- c. Specific destination<sup>1</sup> - (Suggest using name and city of consignee entered on the health certificate)
- d. Name of product (according to the tariff classification) (Spanish/English)
- e. "Keep Refrigerated or Keep Frozen," as applicable (Spanish/English)
- f. Net Weight (Metric)<sup>1</sup>
- g. Slaughter date<sup>1</sup> (Use format described for slaughter date as indicated in DOCUMENTATION)
- h. Slaughter establishment number<sup>1</sup>
- i. Pack date<sup>1</sup> - (Use format described for packing date as indicated in DOCUMENTATION)
- j. Lot number<sup>1</sup> k. A 3 X 8 cm space so that the stamp of approval or rejection, as appropriate, can be applied to the box.

<sup>1</sup> = The above information may appear on the label in English only

2. For processed products, include the following. Items a-i are required upon entry into Mexico. Exporters are advised to check with their importers to see if items j-r apply to the product being exported.

- a. Country of origin (Spanish/English)
- b. Name, establishment number, and physical location of the producing establishment (Same as the establishment number identified on the boxes).<sup>1</sup>
- c. The importer's name and address<sup>1</sup>
- d. Slaughter date(s) (Use format described for slaughter date as indicated in DOCUMENTATION)<sup>1</sup>
- e. Slaughter establishment number(s)<sup>1</sup>
- f. Processing dates<sup>1</sup> (Use format described for processing date as indicated in DOCUMENTATION)
- g. Packing date(s)<sup>1</sup> (Use format described for packing date as indicated in DOCUMENTATION)
- h. Expiration date<sup>1</sup>
- i. Lot number(s)<sup>1</sup>
- j. Importer's Ministry of Finance Taxation number

- k. Name of manufacturer
- l. The product's commercial name
- m. The trademark of commercial name brand
- n. Description of raw material involved
- o. Instructions for use and care
- p. Product description whenever the product is packed such that it is not visible
- q. A generic description in Spanish
- r. A generic description in English

<sup>1</sup> The above information can appear in English only

3. This information can be applied using pressure sensitive labels, or may be either printed or stamped on the box prior to issuance of the export certificate. It is not required that the additional information be applied in the presence of the official inspection legend. It is considered additional information to satisfy the labeling requirements of Mexico therefore does not require FSIS sketch approval if placed on containers with labeling that meets FSIS requirements.

4. Though product registry in Mexico has not been in effect since September 1991, strict enforcement of mandatory labeling features occurs. U.S. exporters are advised to work with an importing agent/representative in Mexico to assure proper labeling of their products.

5. Additional information on labels for food products can be obtained from: Direccion General de Regulacion Sanitaria de Alimentos, Secretaria de Salud, Donceles 39, Centro, 06000 Mexico, D. F. Phone: 011-52-5-518-3696.

**B. Prepackaged Products - Prepackaged meat and poultry and meat and poultry products intended for export to Mexico must comply with Official NOM-51 - General Specifications for Labeling prepackaged Foods and Nonalcoholic Beverages.**

The following mandatory information must appear on the labels of prepackaged products:

- 1. Name of the products.
- 2. List of ingredients.
- 3. Net content.
- 4. Name and address of the manufacturer or company responsible for its manufacture. Imported products must show the importer's name and address. This information may be applied on prepackaged products in Mexico after Custom's clearance, but prior to marketing the product.
- 5. Country of origin.

6. Batch or lot number.

7. Expiration Date - Any special conditions required for preservation must also be indicated if the validity of the date depends on these conditions. For example, *"Keep Frozen"*, *"Keep refrigerated"*, etc.

8. Nutritional Information - Nutritional information is only mandatory when a qualitative statement is made regarding a nutritional property.

<sup>1</sup>This information must be in Spanish. If other languages are also used, Spanish must be at least of the same size and typographic proportions and in an equally obvious manner. Under certain conditions, prepackaged product may be allowed entry into Mexico without the required labeling. Exporters should consult with their importer to determine the conditions for such exports. Exporters requesting export certification of prepackaged products without the required labeling are responsible for assuring correct labeling of the product in Mexico.

C. Unscaled beef stomachs. Shipping containers must be prominently marked: *"Unscaled Beef Stomachs for Export to Mexico Only"*.

D. Bovine Feet with Skin and Hair, No Hoof. Shipping containers must be marked: *"For Export to Mexico Only."*

E. Bovine Feet with Hair and Hooves. Shipping containers must be marked: *"For Export to Mexico - For Industrial Use Only"*.

F. Fresh Pork ham should be labeled "uncured pork ham" or "uncured pork leg" on labeling for export to Mexico to avoid confusion of the term "fresh" with the common meaning of "chilled."

## DOCUMENTATION REQUIREMENTS

### A. Meat/Poultry

1. Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness. This certificate is accepted by the Mexican Department of Health as a certificate of free sale for U.S. processed meat and poultry products.

a. FSIS Form 9060-5 shall include the species of livestock from which the product was derived. If not already part of the product name, this information should be placed in parentheses immediately preceding the name of the product in the "PRODUCT AS LABELED" column.

2. The importer must obtain a license/permit from the Mexican Department of Commerce for importation of meat and poultry products. Appropriate labeling and processing requirements will be included with this permit.

3. Slaughter and Packing Dates: The exporter is required to provide slaughter and packing dates for all fresh/frozen meat and poultry and all meat and poultry products. The dates should be entered in the "Remarks" section of FSIS Form 9060-5. The dates should

be in the day/month/year (dd/mm/yyyy) format. For example, "Slaughter dates 15-03-2001 to 15-04-2001" would indicate a slaughter date range of March 15, 2001 to April 15, 2001. "Packing Dates 18-04-2001 to 23-04-2001" would indicate a packing date range from April 18, 2001 to April 23, 2001. Date ranges are acceptable.

4. Lot numbers must be typed in the "Remarks" section of FSIS Form 9060-5. For example, "Lot No. 25" would indicate a single lot; "Lot nos. 14-25" would indicate sequential lot numbers 14 through 25; and "Lot nos. 14,22,17" would indicate non-sequential lot numbers, 14, 22, and 17. Lot numbers are designated by the shipper and can be any unique identifier for the lot.

5. Expiration date (plant and product determined) is required to be typed in the "Remarks" section of FSIS Form 9060-5 for all cooked meat and poultry products.

6. Additional statements for all raw poultry products certified by FSIS:

a. The following must be typed in the "Remarks" section of FSIS Form 9060-5 for all raw poultry and products containing raw poultry:

*"The entire consignment of meat comes from birds which have been kept in an establishment free from Velogenic Newcastle disease and not situated in a Velogenic Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Velogenic Newcastle disease infected zone and have been subjected to antemortem and postmortem inspections for Velogenic Newcastle disease with favorable results."*

*"USDA certifies that this shipment is free to move in all commerce and trade in the United States"*

b. Seal number – All trucks or containers used for shipment of raw poultry to Mexico must be sealed from the point of origin or from the last point of product consolidation prior to entering an AI-affected state. The seal number must be listed in the "Remarks Section of FSIS Form 9060-5. The seals may be commercial seals. The product may proceed directly to Mexico through AI affected States. Breaking seals in AI-affected States - The transporting vehicle may stop in an AI affected State for the purpose of loading additional product from AI-free States which has been transported into the AI-affected State in sealed containers or vehicles and stored separately. The container or truck must then be resealed with a new commercial seal. The new seal number must be certified on an [FSIS Letterhead certificate](#) by the exporter or plant management re-sealing the truck or container and co-signed by an FSIS Inspector.

7. Certification required for all raw poultry by company veterinarian - A veterinarian employed by the establishment or corporation must certify on company letterhead that trucks and containers used to transport raw poultry product to Mexico have been cleaned and disinfected:

*"Trucks and plastic containers have been cleaned and disinfected"*

Note: This certification must accompany the export certificate. A veterinarian must sign this letterhead certification. The veterinarian may be a veterinarian employed directly by the establishment or corporation or any other private sector veterinarian hired or contracted for the service and need not be located at or be associated with an FSIS inspected establishment. This veterinarian should NOT be employed by FSIS. The letterhead certification can be based on direct observation or on assurances from the requesting plant. The letterhead certification applies to the vehicle carrying the product from the slaughter or processing plant to the Mexican border or to any U.S. cold storage facility which may then forward such product to Mexico. Mexican authorities will perform visual inspection to assure that containers carrying the product are new and/or clean. Mexican authorities may document violations.

8. Additional testing and certification for all raw poultry destined for retail sale within border zones - All raw poultry except poultry destined for cooking in Mexico must originate from birds tested by the "agar gel precipitin" method on each farm (defined as one house or multiple houses on one farm). Raw poultry is eligible for export to Mexico if:

a. the results of avian influenza testing are negative for 59 individual samples from a given farm lot, and

b. date of sample collection (as shown on the results) is within 14-21 days of date of slaughter for poultry. If the producing establishment provides information that the shipment contains only poultry covered by the avian influenza test results presented, then the following statement should be entered in the "Remarks" section of FSIS 9060-5:\*

*"The meat originates from flocks on farms from which 59 blood samples have been taken and tested for avian influenza using the agar gel precipitin test with negative results on \_\_\_\_\_ (date). During slaughter and processing, this meat was not mixed with birds or meat which had not met the foregoing requirements."*

**Notes:**

1) "Border zones" are mentioned in the June 12, 2002 change to Mexican Animal Health Law as the zone 20 kilometers inside the border, Baja and the Cancun area.

2) The agar gel precipitin test can be performed by any private, State, or Federal laboratory that meets the definition of an "Authorized Laboratory" within the meaning of the National Poultry Improvement Plan (NPIP). Call the FSIS Technical Service Center for further information at (402) 221-7400.

3) For birds slaughtered before June 12, 2002, 35 blood samples are required to be tested in accordance with previous requirements; if birds were slaughtered before June 12, 2002, the above statement can be amended to replace 59 with 35. For birds slaughtered June 12, 2002 or after, 59 blood samples are required and the statement above is applicable.

9. Raw poultry destined for cooking in Mexico - The avian influenza testing statement above is not required if the raw product is being shipped to one of the Mexican establishments designated by Mexican authorities for cooking. Exporters are advised to determine, through their importer (or through a trade organization such as the USA Poultry and Egg Council (USAPEC), if the destination establishment is approved for cooking by Mexican authorities.

10. If poultry products are cooked and meet 9 CFR 381.150 paragraph b., they are exempt from the avian influenza testing statement found in A.8. and/or A.9. however the following statements are required for all cooked poultry products:

*"Cooked poultry product was cooked, reaching an internal temperature of not less than 68° C (155° F)."*

*"The entire consignment of meat comes from birds which have been kept in an establishment free from Velogenic Newcastle disease and not situated in a Velogenic Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Velogenic Newcastle disease infected zone and have been subjected to antemortem and postmortem inspections for Velogenic Newcastle disease with favorable results."*

11. Additional statements for all fresh/frozen and processed products derived from ruminant animals (e.g., bovine, ovine, or caprine). The following statements must be typed in the "Remarks" section of FSIS 9060-5 or on a letterhead certificate:

*a. The animals from which the product was obtained were not fed ruminant origin meat and bone meal.*

*b. In the country of origin, there are animal health regulations that forbid the feeding of ruminant origin meat and bone meal to ruminant animals* Note: The above statements can be made based on FDA feed regulations which prohibit the feeding of ruminant origin meat and bone meal to ruminants.

12. Additional statement for all meat products (not required for poultry products):

*" The meat is fit for human consumption"*

13. Additional Statements for Pork Products a. The following statement must be typed in the "Remarks" section of FSIS Form 9060-5 for all pork and products containing pork:

*"The United States is a country free of classical swine fever (hog cholera) and vaccination of this disease is prohibited."*

14. Statements allowed when product is to be re-exported to Japan - Upon the request of the exporter, the following information must be provided either in the "Remarks" section of FSIS Form 9060-5 or on an FSIS letterhead certificate (which is signed by the same FSIS Inspector signing the export certificate)

*a. Include the following for all products intended for re-export to Japan: "The meat and/or meat products described herein were processed under sanitary*



*conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan.*" Name, address, and establishment number of the slaughter (If product is quarter, half, or whole carcass) or processing plant (if packaged product). "Date (Month/Year) of Slaughter and Inspection," if product is quarter, half, or whole carcass or "Date (Month/Year) of Manufacture," if cuts or processed products, i.e., pack date Note: Slaughter dates must be identified by the phase exactly as presented above: "Date (Month/Year) of Slaughter and Inspection." (do not omit "...and inspection").

b. For poultry to be re-exported to Japan, also include the following statement:

*"There have been no outbreaks of fowl pest (fowl plague) for at least 90 days in the United States. Further, in the area where birds for export (meat) were produced (such an area being within a minimum radius of 50 kilometers from the production farm), Newcastle disease, fowl cholera, and other serious infectious fowl diseases, as recognized by the United States, have not occurred for at least 90 days."*

c. Poultry is restricted for export to Japan from certain States for specific periods. Certification must be provided that poultry did not originate from or transit unsealed through these States during the restricted periods relative to each affected State. Obtain the [appropriate statements from the Japan requirements](#).

d. For pork to be re-exported to Japan, also include the following statement:

*"The USA is free of hog cholera; vaccination against hog cholera is prohibited; and importation of pigs vaccinated against hog cholera is prohibited."*

15. For inedible product obtain FSIS Form 9060-9 -Inedible Product Export Certificate. This certificate shall accompany product to be used for industrial use only (e.g., bovine feet with hair and hooves).

16. All export certificates accompanying product to Mexico can be signed by either an FSIS veterinarian or a food inspector.

## **Notes**

1) FSIS Form 9060-5 shall include the species of livestock from which the product was derived. If not already part of the product name, this information should be placed in parentheses immediately preceding the name of the product in the "PRODUCT AS LABELED" column.

2) Only statements provided in the Mexico Requirements are authorized to be entered in the "Remarks" section of FSIS Form 9060-5.

3) Mexican customs is requiring that all invoices and country of origin certificates show full street addresses including City/State and zip code information. Listing a P.O. Box number is not acceptable and will result in confiscation of product. Since FSIS health certificates are

considered country of origin certificates by Mexican inspection officials, full street addresses should be indicated on the certificates when issued. Note: 3.

4) The importer must obtain a license/permit from the Mexican Department of Commerce for importation of meat and poultry products. Appropriate labeling and processing requirements will be included with this permit.

## OTHER REQUIREMENTS

A. Special sanitation emphasis - Establishments that produce meat and poultry and meat and poultry products for export to Mexico must comply with the following sanitation requirements. Effective immediately, documented controls should be present in each establishment, assuring that these requirements are met during production for export to Mexico.

1. Personnel must wear appropriate outer clothing (e.g., smocks, coveralls, uniforms, etc.) covering any portion of street clothes which might be exposed to product or product-contact areas.
2. Footwear used in the establishment must be clean. This could be accomplished in a number of different ways, such as:
  - a. dedicating a pair of washable boots solely for use at the plant;
  - b. cleaning and sanitizing footwear before entering the plant; and/or
  - c. other means of assuring clean footwear that is acceptable to the IIC.
3. To avoid product contamination, personnel entering any processing area:
  - a. must follow necessary washing and sanitization procedures for hands and footwear; and
  - b. necessary equipment must be available to personnel to accomplish this.
4. Wooden pallets and other wooden implements in the plant must be clean and in good condition.
5. Sanitizers are required for instruments, e.g., knives, scissors, and other instruments, that are used:
  - a. at trim stations on the evisceration line; and
  - b. in boning rooms.

## B. Import Inspection Procedures--Port of Entry.

1. Shipments must arrive at a port of entry with available cold storage facilities. The land crossings are: Ciudad Juárez, Chihuahua; Matamoros, Tamaulipas; Mexicali, Baja California; Nogales, Sonora; Nuevo Laredo, Tamaulipas; Reynosa, Tamaulipas; Tijuana, Baja California. The seaports are: Manzanillo, Colima; Mazatlán, Sinaloa. Product

consigned to TIF plants (federally inspected plants in Mexico) will have the physical inspection of the product at the TIF plant by the Mexican official stationed there, rather than at the border. This is only a change in the location of the inspection. It does not influence the rate of inspection.

2. SARH has the authority to approve additional inspection sites in the future, including airports. No specific airports were named in the original regulation. Importers will need to make arrangements with the Mexican authorities for approval.

3. Product subject to inspection (either under random checks or 100% checks) will be handled at the discretion of the customs broker or exporter as follows:

a. Carcasses

(1) In the cases where carcasses are transferred from U.S. to Mexican trailers, the sample will be pulled as the carcasses are being moved.

(2) 100% of the carcasses can be transferred to U.S. or Mexican cold storage and samples taken.

(3) Carcass inspection can be performed in the truck, provided there is adequate space. Space requirements indicate the shipment needs to be 30 percent less than a full load to permit inspection in the truck.

b. Boxed Product

(1) The product will be "staged" for import inspection and samples taken.

(2) In the cases where the boxes are transferred from the U.S. trailers to Mexican trailers, the sample will be pulled as the product is being moved.

C. Import Inspection Procedures--Rate of Inspection.

1. 100 percent of all lots will be inspected for documentation, certification of plant approval, and product authorization.

2. Rate of product inspection will be phased in. If a shipment is rejected during any of these phases, sampling rate returns to Phase 1.

- Phase 1: 100 percent of the first 50 shipments from an approved plant and/or Custom Broker will be inspected. If no rejections occur, move into phase 2.
- Phase 2: 50 percent of the next 50 shipments will be inspected. If no rejections occur, move into phase 3.
- Phase 3: 24 percent of the next 50 shipments will be inspected. If no rejections occur, move into phase 4.
- Phase 4: 25 percent of subsequent shipments will be inspected on a random basis.

3. Import inspection records have been maintained by the Mexican authorities for the past 5 months, on a port by port basis. Establishments and/or customs brokers that have accounted for 2% or more of the shipments into Mexico from January to May, 1994, will receive random inspection immediately (Phase 4. ) Product from any other establishment/customs broker will be subjected to Phase 1 of the new inspection system. This data is maintained by the port of entry, so the status of the plant or broker can vary from port to port.

4. Any exporter using a customs broker with a proven track record will automatically receive random inspection (Phase 4), even if it is the plant's first shipment. However, if a customs broker brings a shipment in that is rejected, the customs broker, as well as the supplying plant, loses its "good standing" and returns to Phase 1 of the inspection system. All product that exports through this customs broker will be subjected to 100% inspection (Phase 1.) Exporters should be prepared to work with other custom brokers in the case that their current broker loses its "good standing".

D. Laboratory testing for Listeria - On November 27, 2002, SAGARPA implemented a testing program on each shipment of Ready for Human Consumption" product. Products identified to be sampled include "Hamburgers (chicken and turkey burgers), nuggets, cold cuts, and any other prepared chicken and turkey products" ready for human consumption. FSIS has requested a more definite description of products to be sampled and when known, will be included in this section. Disposition of shipments has been indicated as follows:

1. After collection of a 250 gram sample, the lot will be allowed to enter commerce - no holding of the shipment until sample results are known.
  - a. If the sample result is negative, the next shipment of eligible product from the plant will be handled as above.
  - b. If the sample result is positive, FSIS and the producing company will be notified. The next shipment will be sampled and not allowed to enter commerce. If the sample is negative the shipment may enter commerce and the next shipment returns to sampling without holding. If the sample is positive the shipment will be refused entry. The next shipment will be sampled and held pending results.

#### E. Rejection of Product

There are three options when product is rejected during inspection at a TIF plant. The product can be shipped back to the U.S., processed into pet food, etc., or destroyed. Companies intending to bring rejected product back into the U.S. must contact FSIS Technical Service Center at (402) 221-7400.

#### PLANTS ELIGIBLE TO EXPORT

A. Any federally inspected U.S. meat and poultry plant, and cold storage facility, interested in exporting to Mexico must submit FSIS Form 9080-3 to the FSIS Technical Service Center (402) 221-7400/ fax (402) 221-7479

1. The application (FSIS Form 9080-3) should have the following information:

- a. Establishment Number
- b. Establishment Name
- c. Physical Location of Establishment
- d. Type of Facility (slaughter, processing, boning, cold storage)
- e. Species (beef, poultry, pork, lamb, etc.)
- f. Contact Name, telephone number and fax number.

The FSIS Technical Service Center will certify these establishments to Mexican Officials. Product should not be shipped until confirmation of certification is received from Mexico through the TSC. Upon notification from the Mexican officials of the approval, these establishments will be added to the current list of active exporters that have been approved by the Government of Mexico. This list is available through the Export Library or can be requested from FSIS Technical Service Center at (402) 221-7400.

- 3. Mexican officials may , on an annual basis, randomly select plants eligible to export to Mexico for subsequent review.
- 4. Products intended for personal consumption. - Small quantities (10-15 lbs) of hand-carried meat and poultry products are allowed into Mexico without export certification, provided the product is in its original packaging and is properly labeled with the USDA inspection legend. Meat in coolers or not in acceptable packages will be denied entry.

Mxrev70--7/22/2003

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